

Gulf Cooperation Council

👉 EDICT OF GOVERNMENT 👈

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GSO 1992 (2012) (English): Butter (Draft Standard)



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هيئة التقييس لدول مجلس التعاون لدول الخليج العربية
GCC STANDARDIZATION ORGANIZATION (GSO)

Final draft

GSO 05/FDS 1992/2012

الزبد
BUTTER

Prepared by:
Gulf technical committee for sector standards of
Food and agriculture products

This document is a draft Gulf standard circulated for comments, it is therefore, subject to alteration and modification, and may not be referred as a Gulf standard, until approved by the Board of Directors.

ICS: 67.100.00

BUTTER

Date of GSO Board of Directors' Approval : // h (//)
Issuing Status : Technical regulation

Foreword

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulations through specialized technical committees (TCs).

GSO through the technical program of committee TC No (5) "Technical committee for standards of food and agriculture products" has revised the Standard GSO 1992/2009" Butter". The Draft Standard has been prepared by State of Qatar.

The draft Standard has been prepared based on relevant ADMO, International and National foreign Standards and references.

This standard has been approved as a Gulf Technical regulation by GSO Board of Directors in its meeting No. (), held on / / h (/ /).The approved standard will replace and supersede the GSO standard No. (GSO 1992/2009)* .

BUTTER**1- SCOPE:**

This Standard is concerned with butter intended for direct consumption or for further processing.

2- COMPLEMENTARY STANDARDS:

- 2.1 GSO 9 "Labeling of prepackaged foods".
- 2.2 GSO 20" Methods for the determination of contaminating metallic elements in food stuffs".
- 2.3 GSO 21 "Hygienic regulations for food plants and their personnel"..
- 2.4 GSO 22" Methods of test for coloring matters used in food stuffs".
- 2.5 GSO 150 "Expiration periods of food products – Part 2".
- 2.6 GSO 168" Conditions of storage facilities for dry and canned food stuffs".
- 2.7 GSO 323" General requirements for transportation and storage of chilled and frozen foods" .
- 2.8 GSO 332 "Methods of test for cow milk cream, butter and ghee".
- 2.9 GSO 382,383" Maximum limits of pesticide residues in agricultural and food products- Parts 1, 2" .
- 2.10 GSO 569 "Methods for sampling milk and milk products".
- 2.11 GSO 839" Food packages- Part 1: General requirements".
- 2.12 GSO 841" Maximum limits for mycotoxins permitted in food and animal feeds- Aflatoxins".
- 2.13 GSO 988" Limits of radioactivity leveld permitted in food stuffs- Part 1".
- 2.14 GSO 998" Methods of the detection of lermisible radionuclides limits in food- Part 1: Gamma spectrometry analysis: A-C_s 134, 137".
- 2.15 GSO 1016 "Microbiology criteria of food products – Part 1".
- 2.16 GSO 1694" General rules for food hygiene".
- 2.17 GSO/CAC 192 "General Standard for food additives".
- 2.18 GSO/CAC 193" General Standard for contaminants and toxins in food and feed" .
- 2.19 GSO/CAC 229" Analysis of pesticide residues: Recommended methods".
- 2.20 GSO/CAC/MRL 2" Maximum residue limits for veterinary drugs in food".
- 2.21 GSO/CAC/RCP 57" Code of hygienic practice for milk and milk products:..

3- DEFINITIONS:

- 3.1 Butter: Milk product rich in fat and exclusively derived from milk and/or products obtained from milk, principally in the form of an emulsion of the type water-in-oil, and preparation with mechanical or manual methods or both.

4- REQUIREMENTS

The following requirements shall be met in butter:

- 4.1 The product shall be completely free from pig products or its derivatives and all the contradicts Islamic law.
- 4.2 The product shall be produced in plants conforming to Gulf Standards stated in Items (2.3, 2.16, 2,21).
- 4.3 The product shall have accepted flavor and odor, and with smooth homogenous texture, and free from any physical defects as color, taste and odor.
- 4.4 It is prohibited to carry out any renovation processes for the butter after appearance the spoilage signs on it.
- 4.5 The product shall be free from hydrogenated and non-hydrogenated vegetable oils.
- 4.6 Milk fat content shall not be less than 80%.
- 4.7 Milk solids non-fat ratio shall not be more than 2%.
- 4.8 Maximum water content shall not exceed than 16% .
- 4.9 Maximum limits for contaminants in milk used in the manufacture and in the final product shall not exceed to that mentioned in Gulf Standard stated in Item (2.18).
- 4.10 Table salt not exceeding 3% can be added in salted butter.
- 4.11 Food additives can be added according in accordance to Gulf Standard stated in Item (2.17).
- 4.12 The aflatoxins content in the product shall not exceed to what mentioned in Gulf Standard stated in Item (2.12).
- 4.13 Without prejudice to what mentioned in Gulf Standard stated in Item (2.15), the product shall be completely free from pathogenic bacteria.
- 4.14 The maximum residue limits for veterinary drugs in the product shall not exceed to what mentioned in Gulf Standard stated in Item (2.20).
- 4.15 Pesticide residues in the product shall not exceed the limits mentioned in Gulf Standard stated in Item (2.9).
- 4.16 Limits of radiation in the milk shall be in accordance with GSO mentioned in Item (2.13).

5- SAMPLING:

Samples shall be taken according to Gulf Standard stated in Item (2.10).

6- TEST METHODS:

- 6.1 Tests shall be carried out on the representative sample taken according to Item (5) according to Gulf Standards stated in Items (2.2, 2.4, 2.8, 2.14, 2.19).
- 6.2 Tests shall be carried out on the sample drawn according to Item (5) to determine its compliance with all the Items of this Standard.

7- PACKAGING, TRANSPORTATION AND STORAGE:

During packing, transportation and storage the following shall be observed:

- 7.1 Containers shall be made of hygienic, clean, non-toxic or harmful materials which are impermeable to light. Containers shall not cause any change to the properties of the product, and comply to what mentioned in Gulf Standard stated in Item (2.11).
- 7.2 The product shall be packed in such a way as to prevent any contamination.
- 7.3 Transportation, distribution and storage shall be according to hygienic methods which do not affect the qualities of the product and according to the requirements mentioned in Gulf Standards stated in Items (2.6, 2.7), and at a temperature not more than (5°C) for chilled butter or (-18° C) for frozen butter.

8- LABELLING:

Without violation to the requirements mentioned in Gulf Standards stated in Items (2.1, 2.5)", the following information shall be labeled on each product container:

- 8.1 Name of the product (butter) with a suitable qualification shall be used for butter with more than 95% fat.
- 8.2 Type of butter (salted or non-salted).
- 8.3 Percentage of milk fat, milk solid non-fats and water.
- 8.4 Name of food additives.
- 8.5 The conditions of product storage, chilled or frozen.
- 8.6 For labeling of non- retail containers; the following shall be appear on the container or in accompanying documents: the name of the product, lot identification, and the name and address of the manufacturer or packer, provided that such a mark is clearly identifiable with the accompanying documents.